



# INDIA'S

*Oldest Indian Restaurant In Denver*

## INDIAN COOKERY

The cuisine of India is as varied and diverse as the sub-continent from which it originates. As a first time experience the variety in taste and flavor is simply overpowering. In fact, a delicately spiced Indian curry can tantalizingly tease your taste buds! The culinary art in India is passed from generation to generation and the recipes have seldom been accurately reproduced in written form. The "gurus" in cooking never divulge their exact methods of preparation. Professional skill inspires a sense of pride and satisfaction in the Chefs and they would not part with it at any price.

The use of spices in Indian cookery dates back to time immemorial. It was the lure of these spices that brought many foreign traders to the shores of the ancient land of India. Indian cuisine is not necessarily acrid and searing. The art of Indian cookery lies not in the excessive use of spices but in the delicate mix of a variety of spices to enhance the taste and flavor.

There is a popular belief, rampant in the West, that Indian cookery requires the use of special herbs and ingredients and the cooking is done in special utensils by some complicated technique. Special utensils were used but there was another reason for this - different types of food require heat conduction and distribution differently, this dictated the use of brass, copper and iron utensils.

PRICES SUBJECT TO CHANGE WITHOUT NOTIFICATION

## INDIA'S APPETIZERS VEGETARIAN

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|---|-------------|
| <b>1. PAPRI-PAKAURI</b>   | <b>4.50</b> |
| Crisp wafers with chick-peas and potato cubes in curd, spiced to taste. |             |
| <b>2. SAMOSA</b>  | <b>3.50</b> |
| A light pastry shell stuffed with peas and potatoes                     |             |
| <b>3. ONION BHAJI</b>   | <b>3.50</b> |
| Plain savoury onion fritters, delicately spiced.                        |             |
| <b>4. SHAHI BHAJIA</b>  | <b>4.00</b> |
| Crisp deep fried vegetable fritters.                                    |             |
| <b>5. PANEER PAKORA</b>   | <b>4.50</b> |
| Indian cream cheese fritters, subtly spiced.                            |             |
| <b>6. ALOO CHAAT</b>  | <b>4.00</b> |
| A potato delicacy tossed with spices and lemon juice. (served chilled)  |             |

## NON-VEGETARIAN

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|---|------------------|
| <b>7. CHICKEN PAKORA</b>                                    | <b>4.95</b>      |
| Tender boneless chicken fritters.                           |                  |
| <b>8. KEEMA SAMOSA</b>                                      | <b>4.25</b>      |
| Minced lamb with herbs and spices in a light pastry shell.  |                  |
| <b>9. MURG KEBAB</b>  | <b>4.95/5.95</b> |
| Spicy grilled chicken wings - dry or in a hot tomato sauce. |                  |
| <b>10. ASSORTED HORS D'OEUVRES</b>                          | <b>6.95</b>      |
| A mix of vegetarian and non-vegetarian appetizers.          |                  |

## SOUPS

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|---|-------------|
| <b>15. CREAM OF TOMATO</b>                    | <b>3.00</b> |
| Fresh tomato soup with herbs and spices.      |             |
| <b>16. INDIA'S SPECIAL</b>                    | <b>3.00</b> |
| A protein rich lentil, onion and tomato soup. |             |
| <b>17. SPINACH 'N' CREAM</b>                  | <b>3.00</b> |
| Spinach soup with herbs, spices and cream.    |             |
| <b>18. CHICKEN SOUP</b>                       | <b>3.50</b> |
| A spicy chicken soup.                         |             |

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## SALADS FROM INDIA

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|---|------|
| 20. <b>KATCHUMBER SALAD</b>   | 3.50 |
| Fresh lettuce, cucumber and tomatoes in a house dressing.           |      |
| 21. <b>ONION SALAD</b>  | 3.50 |
| A popular Indian salad with onions, tomatoes, jalapenos and spices. |      |

## TANDOOR-E-AZAM

The "Tandoor" is used for tandoori meat preparation and baking tandoori breads. It is an earthenware pot which is about four feet deep. The upper half slopes inward thus presenting an opening about a foot in width. It is fired and heated with charcoal. The tandoori preparations tend to have a unique, 'earthy' taste about them!

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|---|-------|
| 23. <b>SHEEKH KABAB</b>   | 12.95 |
| Ground lamb roasted on skewers.   |       |
| 24. <b>FISH TANDOORI</b>  | 15.95 |
| Fillet of fish marinated in herbs and spices, grilled to perfection.          |       |
| 25. <b>SHRIMP JEHANGIR</b>  | 16.95 |
| Choice tandoori shrimp.   |       |
| 26. <b>BOTI KABAB</b>   | 12.95 |
| Boneless chunks of mildly spiced lamb roasted on skewers.                     |       |
| 27. <b>TANDOORI MURG</b>  | 11.95 |
| Chicken marinated and roasted on skewers. <i>(Extra charge for all white)</i> |       |
| 28. <b>CHICKEN TICCA</b>  | 12.95 |
| Boneless chicken marinated and grilled. <i>(Extra charge for all white)</i>   |       |
| 29. <b>INDIA'S GRILL</b>  | 16.95 |
| A selective mix of Tandoori preparations.                                     |       |

*(THE ABOVE ARE COOKED ON SKEWERS, BUT SERVED ON A HOT PLATE)*

## INDIA'S VEGETARIAN KITCHEN

Since the medieval ages India has been the cradle of vegetarianism therefore, it is not surprising to find the choicest and most delicious vegetable preparations. Even the humblest of vegetables are coaxied into a rare delicacy and can take their place at the most lavish dinner table.

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|---|-------|
| 30. <b>DUM ALOO</b>   | 10.95 |
| A delicious fried potato curry.   |       |
| 31. <b>DAL MAKHANI</b>  | 9.95  |
| Lentils with herbs and spices flavored with butter or cream.  |       |
| 32. <b>NAVARATTAN KORMA</b>   | 10.95 |
| A unique mix of vegetables cooked with almonds, cashew and pistachio in a cream sauce.                |       |
| 33. <b>SAAG PANEER</b>  | 11.95 |
| Spinach cooked with homemade cheese and special spices.   |       |
| 34. <b>ALOO GOBI</b>  | 10.95 |
| Subtly spiced cauliflower and potatoes with herbs.  |       |
| 35. <b>MATTAR PANEER</b>  | 11.95 |
| Peas with homemade cheese in a delicately spiced curry.   |       |
| 36. <b>BENGAN BHARTA</b>  | 11.95 |
| Grilled eggplant cooked with peas, potatoes, onions and rare spices.                                  |       |
| 37. <b>MALAI KOFTA</b>  | 11.95 |
| Indian vegetable and cheese balls in a delicately spiced curry.                                       |       |
| 38. <b>CHANA MASALA</b>   | 10.95 |
| Spiced chick peas garnished with coriander and peppers.   |       |
| 39. <b>INDIA'S PAKORA CURRY</b>   | 10.95 |
| Special fritters cooked in a curd-based sauce, delicately spiced to perfection.                       |       |
| 40. <b>VAISHNAV THALI</b>   | 13.95 |
| A traditional vegetarian platter with a variety of vegetable curries, lentils, rice and roti (bread). |       |
| 41. <b>BHINDI MASALA (OKRA)</b>   | 11.95 |

*(CHEF'S SPECIAL - MUSHROOM CURRY, BHINDI MASALA (OKRA) AND ALOO MATTAR (POTATOES & PEAS) AVAILABLE ON CERTAIN DAYS OR BY SPECIAL REQUEST - 24 HOUR NOTICE)*

## CURRY

Does that sound familiar? Indian cuisine is synonymous with curried preparations. However, the preparation of curry as it pertains to Indian cuisine is totally different from the everyday mention that links it to the curry powder so readily available at the supermarkets. Curry in India is not a dish but a class of dishes.

The art of Indian cookery lies not in high spicing but in the subtle use of delicate spices to enhance the dormant flavors and subdue the undesirable ones.

We have a varied mix of preparations from different regions of India; however, the dominant style is "MUGHLAI" and has its roots in the Mughal era.

## CHICKEN

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|--|-------|
| 42. <b>CHICKEN SHAHI KORMA</b>   | 11.95 |
| Chicken in a cream sauce with almonds, cashews and raisins.  |       |
| 43. <b>CHICKEN SAAG</b>  | 12.95 |
| Boneless chicken in a spinach sauce.   |       |
| 44. <b>MURGH MUSSALLUM</b>   | 10.95 |
| A spicy chicken curry.   |       |
| 45. <b>CHICKEN VINDALOO</b>  | 11.95 |
| Chicken cooked with potatoes in a hot, spicy gravy.  |       |
| 46. <b>MAKHANI MURG</b>  | 12.95 |
| Tandoori chicken cooked in a delightfully flavored sauce.  |       |
| 47. <b>TICCA MASALA</b>  | 12.95 |
| Boneless tandoori chicken diced and cooked in a sauce with herbs.  |       |
| 48. <b>TICCA SAAG</b>  | 13.95 |
| Boneless tandoori chicken diced and cooked in a spinach and cream sauce.                                 |       |
| 49. <b>CHICKEN NOORANI</b>   | 11.95 |
| Chicken cooked in a traditional curry served over a bed of tandoori ground lamb and garnished with eggs. |       |
| 50. <b>CHICKEN BHOONA</b>  | 11.95 |
| Chicken cooked with tomatoes, onions and fresh bell peppers.   |       |
| 51. <b>NARYAL CHICKEN</b>  | 12.95 |
| Chicken cooked in a deliciously flavored coconut sauce.  |       |

## LAMB

- |   |       |
|---|-------|
| 52. <b>MUTTON SHAHI KORMA</b>                                   | 12.95 |
| Lamb cooked in a cream sauce with almonds, cashews and raisins. |       |
| 53. <b>GOSHT SAAG</b>   | 12.95 |
| Lamb cooked in a spinach sauce.                                 |       |
| 54. <b>MUTTON PESHAWRI</b>                                      | 12.95 |
| Mildly spiced lamb marinated in curd and cooked to perfection   |       |
| 55. <b>LAMB VINDALOO</b>  | 12.95 |
| Lamb cooked with potatoes in a hot spicy gravy.                 |       |
| 56. <b>SHEEKH KABAB CURRY</b>                                   | 12.95 |
| Kababs cooked in an onion and cream sauce.                      |       |
| 57. <b>BOTI MASALA</b>  | 12.95 |
| Boneless tandoori lamb cooked in a delicately spiced sauce.     |       |
| 58. <b>BHOONA GOSHT</b>   | 12.95 |
| Lamb cooked with onions, tomatoes and bell peppers.             |       |
| 59. <b>KASHMIRI ROGAN JOSH</b>                                  | 11.95 |
| A traditional lamb curry perfected by the Kashmiris.            |       |
| 60. <b>MUTTON DOH PEEAZAH</b>                                   | 12.95 |
| Lamb cooked to perfection with onions and peppers.              |       |
| 61. <b>BOTI SAAG ANARKALI</b>                                   | 13.95 |
| Boneless tandoori lamb cooked in a spinach and cream sauce.     |       |
| 62. <b>GOSHT KA SALUN</b>                                       | 13.95 |
| Boneless lamb cooked in a delicately flavored coconut sauce.    |       |
| 63. <b>KEEMA MATTAR</b>   | 12.95 |
| Ground lamb cooked with peas and tomatoes.                      |       |



## MUGHLAI SEAFOOD

(We use only swordfish for fish preparations)

64.	<b>SHRIMP SAAG</b>	14.95
	Shrimp cooked in a spinach and tomato sauce.	
65.	<b>SHRIMP VINDALOO</b>	14.95
	Shrimp cooked with potatoes in a hot spicy curry.	
66.	<b>SHRIMP BHOONA</b>	14.95
	Shrimp cooked with tomatoes, onions and fresh bell peppers.	
67.	<b>SHRIMP CURRY</b>	14.95
	Shrimp cooked in a flavorful gravy.	
68.	<b>COCONUT SHRIMP CURRY</b>	15.95
	Choice shrimp cooked in a coconut flavored sauce.	
69.	<b>MAKHANI MACHHI</b>	15.95
	Tandoori fish cooked in a delightfully flavored sauce.	
70.	<b>MACHHI MASSULUM</b>	15.95
	A spicy fish curry.	
71.	<b>MACHHI-BE-NAZEER</b>	15.95
	Fish cooked in a special coconut curry with herbs.	
72.	<b>FISH VINDALOO</b>	14.95
	Fish cooked with potatoes in a spicy curry.	
73.	<b>FISH SAAG</b>	15.95
	Fish cooked with spinach and herbs.	

## OUR SPECIAL RECOMMENDATIONS

74.	<b>AKBAR BOTI</b>	14.95
	Tandoori lamb and shrimp cooked in a special sauce with bell peppers and herbs.	
75.	<b>TICCA JEHangIR</b>	14.95
	Tandoori boneless chicken with tandoori shrimp cooked in a special sauce and flavored with exotic spices.	
76.	<b>MUGHLAI BAIDA CURRY</b>	11.95
	Choice hardboiled eggs cooked to perfection in an enticingly spiced sauce.	
77.	<b>SHRIMP TICCA MASALA</b>	16.95
	Tandoori shrimp cooked in a delightfully flavored sauce.	
78.	<b>PANEER MAKHANI</b>	12.95
	Cheese cooked in a flavorful sauce with herbs and spices.	

## INDIA'S COMBINATION THALIS

79.	<b>INDIA'S THALI</b>	17.95
	A dinner for one, includes a choice sampling of Tandoori and curry preparations.	
80.	<b>GOA THALI</b>	18.95
	A dinner for one, with a variety of seafood preparations.	
81.	<b>JAHAN ARA THALI</b>	35.95
	A sumptuous three-course dinner for two, including dessert.	
82.	<b>RAJASTHANI THALI</b>	30.95
	A vegetarian dinner for two, includes appetizer, a variety of vegetarian preparations and dessert.	

## CHILDREN'S SPECIAL ORDERS

83.	<b>TANDOORI MURG (27)</b>	7.95
84.	<b>CHICKEN TICCA (28)</b>	7.95
85.	<b>CHICKEN SHAHI KORMA (42)</b>	7.95
86.	<b>FINGER CHIPS</b>	2.95



## RICE

Indian rice pullao is an object of exquisite beauty. It is the main attraction at the table, spreading its fragrance all over the dining room. Rice is always served tastefully garnished. The rice pullao stimulates the appetite of one, however aloof he might have been from Indian cuisine. BIRYANI is a delectable variation of rice preparation and was a Mughlai specialty.

<b>87. LAMB BIRYANI</b>	<b>12.95</b>
Rice cooked with lamb, herbs and spices.	
<b>88. CHICKEN BIRYANI</b>	<b>11.95</b>
Boneless chicken cooked with rice.	
<b>89. SHRIMP BIRYANI</b>	<b>14.95</b>
Rice cooked with shrimp, herbs and spices.	
<b>90. VEGETABLE BIRYANI</b>	<b>10.95</b>
Rice cooked with fresh vegetables.	
<b>91. SHOLA PULLAO</b>	<b>8.95</b>
Basmati rice cooked with peas, spices and herbs.	

NOTE: ALL OF OUR RICE PREPARATIONS ARE WITH ALMONDS AND CASHEWS.  
LET US KNOW IF YOU DO NOT WANT NUTS.

## ROTI (INDIAN BREADS)

Indian breads are unique unto themselves. They have no counterpart in English or continental cookery. Unlike the breads of Western origin, Indian breads are not all leavened. Tandoori roti is baked in the tandoor, and is most popular in Punjab due to the fact they are real delicious if consumed while still hot.

There are other forms of bread too – Chapati, a flat bread baked on a hot griddle; Parautha, a shallow fried wholemeal bread; and Pooris, that are deep fried and are a treat to eat with chick-peas.

<b>92. ROGHNI NAN</b>	<b>1.95</b>
A triangular shaped flat bread.	
<b>93. ROTI</b>	<b>1.95</b>
A whole wheat bread.	
<b>94. PARATHA</b>	<b>2.50</b>
A layered and buttered whole wheat bread.	
<b>95. ALOO PARATHA</b>	<b>2.50</b>
Stuffed with mildly spiced potatoes.	
<b>96. KANDA PARATHA</b>	<b>2.50</b>
Onion and garlic bread.	
<b>97. PANEER PARATHA</b>	<b>2.75</b>
Stuffed with homemade cheese.	
<b>98. KEEMA PARATHA</b>	<b>3.25</b>
Stuffed with spiced ground lamb.	
<b>99. GOBI PARATHA</b>	<b>2.75</b>
Stuffed with grated spicy cauliflower.	
<b>100. PESHAWRI NAN</b>	<b>2.75</b>
Sweet nan with coconut and raisins.	
<b>101. GARLIC NAN</b>	<b>2.75</b>

## SIDE ORDERS AND CONDIMENTS

<b>PAPADUM</b>	<b>1.50</b>
<b>RAITA</b>	<b>2.50</b>
<b>MANGO CHUTNEY</b>	<b>1.00</b>
<b>ACHAAR (Indian Pickles)</b>	<b>1.00</b>
<b>NAVRATTAN KORMA</b>	<b>6.95</b>
<b>DAL MAKHANI</b>	<b>5.95</b>
<b>SAAG PANEER</b>	<b>6.95</b>
<b>CHANA MASALA</b>	<b>5.95</b>
<b>BASMATI RICE</b>	<b>2.95</b>
<b>EXTRA PLATE SETTING (Rice, Raita and Salad)</b>	<b>3.00</b>

## DESSERTS

<b>102. KHEER</b>	A very popular rice pudding with almonds and raisins.	<b>3.50</b>
<b>103. RAS-MALAI</b>	Indian cream cheese balls in double cream with pistachios.	<b>3.50</b>
<b>104. GULAB JAMUN</b>	Lustrous brown cream cheese balls in syrup.	<b>3.50</b>
<b>105. GAJAR HALWA</b>	A grated carrot pudding with raisin and nuts.	<b>3.50</b>
<b>106. KULFI</b>	An Indian ice cream, available in various flavors - Mango, Pistachio, Chocolate or Strawberry.	<b>3.50</b>
<b>107. CINNAMON BREAD PUDDING</b>	A cinnamon treat.	<b>3.50</b>

## BEVERAGES

<b>COFFEE</b>	Regular of decaffeinated.	<b>2.00</b>
<b>CHAI</b>	A special sweet spiced tea brewed with herbs and spices, recommended as an after-dinner beverage. Due to the cost of the spices, we can only offer one refill for free.	<b>2.50</b>
<b>ICE TEA</b>	A Cardamom flavored variation.	<b>1.75</b>

## FRUIT LASSI

These are special drinks prepared from yogurt and fruit juice.

<b>SWEET LASSI</b>	<b>2.50</b>
<b>SALTY LASSI</b>	<b>2.50</b>
<b>MANGO LASSI</b>	<b>3.00</b>
<b>STRAWBERRY LASSI</b>	<b>3.00</b>
<b>PINEAPPLE LASSI</b>	<b>3.00</b>
<b>GRAPE LASSI</b>	<b>3.00</b>